



## Typical Sunday Menu

### While you wait

Homemade breads, flavoured oils & Balsamic £6.50  
Marinated Greek Olives (VE) £4.50

### Starters

Soup of the day served with crusty bread (V) £7  
Beetroot & Vodka Cured salmon with rye bread & crème fresh £11  
Ham hock terrine, homemade piccalilli & toasted focaccia £9.5  
Salmon & crab fish cake with sorrel sauce £11

### Roasts

Sirloin of Beef with a Yorkshire pudding £22  
Breast of Chicken with a sausage & sage stuffing £19  
Breast of Lamb £20  
Belly Pork £20  
*All roasts are served with seasonal vegetables, roasted potatoes & Chefs Gravy (GF)*

Cauliflower cheese £4 – Yorkshire pudding £1.50 – Roast potatoes £4 – extra vegetables £4

### Pub classics

Hand crafted pie of the day, served with mash, season veg & gravy £19  
WAGU burger served with chefs' coleslaw a side salad & fries £21  
Calves' Liver & bacon with mash, streaky bacon an onion fitter topped with chefs gravy (GF) £19.50  
Minute steak served with chefs coleslaw & frits (GF) £18.50  
Beer battered fish & chips served with curry sauce (GFA) £18  
Gammon egg & chips (GF) £16.50  
Wild mushroom & Artichoke Risotto £18

### Puddings

Sticky toffee pudding with honeycomb, toffee sauce & vanilla ice cream £8  
Crème brûlée with shortbread biscuit £8.50  
Forest Fruit crumble with ice cream or custard £7  
Strawberry & Prosecco cheese cake £8  
Raspberry & White Chocolate Rice Pudding (GF) £7.50  
Ice cream – vanilla, chocolate, cherry clotted cream, salted caramel, raspberry ripple (GF) £2 per scoop  
Sorbet – mango, lemon (GF) £2 per scoop

*Food Allergies and intolerances: Before ordering, please speak to a member of the team about your requirements. The Three Horseshoes is NOT an allergy free establishment.  
A discretionary service charge 12.5% is added to tables of 8 or more.*